

## Meat Packaging Order Instructions

Customer Name:	<b>For Meridian's Use Only</b>		
Address:	<b>HOG TAG</b>		
City, State, Zip:			
Phone:			
Serving per Pkg:			
About the Hog:			

Section	<b>Options</b>				
Hind Leg	Pick one of: Fresh Pork Steaks      OR      Fresh Pork Roasts      OR      Smoked Ham Bone-In      OR      Boneless      Bone-In      OR      Boneless				
Front Shoulder	Pick one of: Picnic Roast Country Style Ribs Grind into "ground meat" below			<b>AND</b> Pick one of: Shoulder/Butt Roast Country Style Ribs Grind into "ground meat" below	
Shoulder and Loin Ends	Pick one of: Pork Steaks      OR      Roasts      OR      Grind into "ground meat" below				
Loin	Pick one of: Pork Loin Roast      Bone-In      OR      Boneless (Package of Baby Back Ribs come with boneless) OR Pork Chops      Bone-In      OR      Boneless (Package of Baby Back Ribs come with boneless) Style:      Tenderloin in the pork chop      OR      Package tenderloin separately Thickness:				
Side (bacon)	Pick one of: Fresh side of pork (NOT cured or smoked) <b>Slicing:</b> OR Bacon <b>Slicing:</b> (average is thicker than store bought bacon):				
Spare Ribs	<b>Spare Ribs</b>				
Front Leg Hock	Pick one of: Smoked Hock <b>Choose Slicing:</b> Fresh Hock <b>Choose Slicing:</b> Grind into "ground meat" below				
Ground Meat	Pick ONE if getting half a hog and pick ONE or TWO if getting a whole hog: Mild sausage      Hot Sausage      Garlic Sausage      Italian Sausage      Maple      Plain Ground Pork				
Removed Bones	Pick one of: Package whole      OR      Cut in 3" to 4" pieces and package      OR      Discard				
Ranch Instructions:	Organs can be saved for whole pig orders and most half pig orders. If both parties splitting a pig want the same organs we will allocate the organs as equally as possible. Liver:      Heart:      Kidneys:      Tongue:      Leaf Fat:				